



DOMAINE PICHOT

Vouvray

LE MARIGNY

AOC : Vouvray

TYPE OF WINE: semi-dry (15 grs of sugar residual).

GRAPE VARIETY: chenin blanc

VINEYARD AREA: 7 hectares

SOIL TYPE: clayey limestone

PLANTING DENSITY: 6600 vines per hectare

YIELD: 45 hectolitres per hectare

AGE OF WINES: between 20 and 70 years

PRUNING: the vines are pruned back to form short spurs, with no more than 12 buds per vine

HARVESTING: manual

PRESSING: carried out with a pneumatic press. The wine is then allowed to cold settle for 48 hours at 5°C (41°).

WINEMAKING: 80% of this wine is made in stainless steel tanks and 20% in 300 litres wooden vats.

The tanks temperature is controlled and maintained at about 16°C (61°F) for 2 months.

FILTRATION: carried out with a tangential filter belonging to the domaine.

BOTTLING: carried out with the domain's bottling equipment in March or April in order to preserve all the wine's freshness.

PRODUCTION: 18 000 bottles by year

www.domaine-pichot.com